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V. Venugopal
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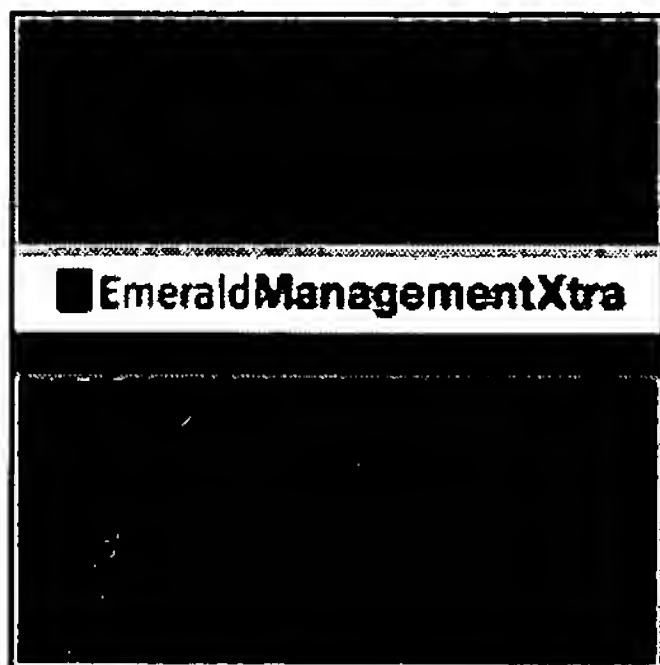
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British Food Journal; Volume 102 No. 4; 2000*

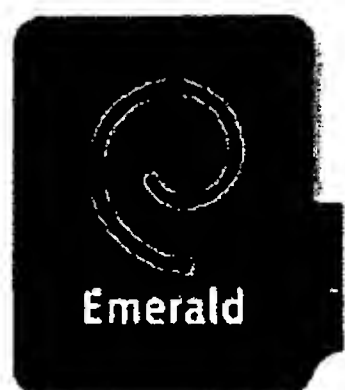
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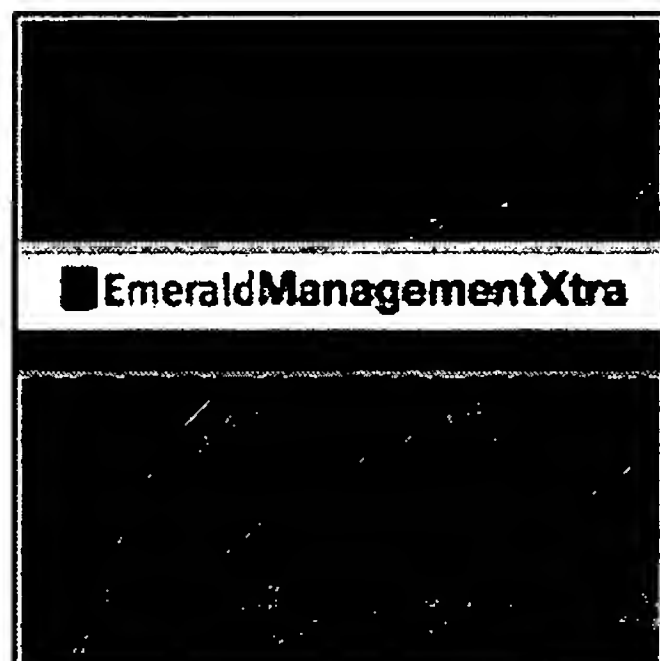
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